

28-50

WINE WORKSHOP & KITCHEN

Lunch Menu

2 courses £22.95 / 3 courses £25.95

Starter

Roasted Cep Velouté (V)
Wild mushroom & herbs Chantilly

Artichoke Tempura (V)
Aioli

Roasted Beetroot (V)
Coconut yoghurt, dukkah & amaranth

Main Course

Hake
Leek fondue, shellfish & saffron cream

Corn Fed Chicken Breast
Roasted heritage carrots, golden beetroot & truffle jus

Wild Mushroom Risotto (V)
Chestnuts, leek & shallots

Dessert

Chocolate Mousse
Clementine & chocolate crumb

Lemon Posset
Blood orange & sable biscuit

Home-made Ice Cream & Sorbet Selection

*Served every day, 12pm-5pm
Available for up to 6 guests only*

(V) Vegetarian. If you have an allergy to any food product, or dietary requirement, please advise us prior to ordering. Allergen information is available upon request. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your initial bill.